Source: https://www.industrydocuments.ucsf.edu/docs/yfyp0003
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STIR CRAZY CAKE

2½ cups all-purpose flour
1½ cups sugar
½ cup cocoa
2 teaspoons soda
½ teaspoon salt
⅔ cup cooking oil
2 tablespoons vinegar
1 tablespoon vanilla
2 cups cold coffee (or cold water)
1/8 cup sugar
½ teaspoon cinnamon

Put flour, 1½ cups sugar, cocoa, soda and salt into an ungreased 13x9x2-inch metal baking pan. Stir with a fork to mix; form 3 wells in flour mixture. Pour oil into one well, vinegar in one and vanilla in one. Pour cold coffee over all ingredients and stir with fork until well mixed. Do not beat. Combine remaining sugar and cinnamon; sprinkle over batter. Bake in 350°F oven for 35-40 minutes.

DRY BAKING MIX

2 cups all-purpose flour
1 tablespoon sugar
1 tablespoon baking powder
1 teaspoon salt
⅓ cup lard or shortening

Sift or mix dry ingredients. Cut in lard till mixture resembles fine meal.

DRIED APPLE CAKES

½ pound dried apples, chopped (3 cups)
4 cups water
1 cup sugar
1 recipe Dry Baking Mix (see recipe on this page)
1½ cups Sourdough Starter
(see recipe on center spread)
½ cup brown sugar
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ cup butter

Cook dried apples in 4 cups water until tender. Drain and save juice. Measure 2 cups juice, adding water if needed. Mix ¼ cup sugar with Dry Baking Mix; stir in Sourdough Starter to moisten flour. Turn out onto a floured surface, knead lightly; pat or roll to a 12x18-inch rectangle. Sprinkle with apples. Roll, starting at short end; cut into 12 slices. Put remaining sugar, brown sugar, cinnamon, nutmeg, butter and the 2 cups apple liquid into a large deep skillet. Bring to boil. Gently lower apple slices into hot syrup. Bake in a 375°F oven for 35 to 40 minutes. Makes 12 servings.